

Herbed New Potatoes

Yield: 4 servings
mins.

30

12 small new potatoes
4 tsps butter
4 tsps minced fresh parsley
(or 1 ½ tsps dried)
4 tsps minced fresh chives
(or 1 ½ tsps dried)

1. Peel $\frac{1}{2}$ inch strip around the center of each potato and immediately place potatoes in a medium saucepan of cold water.
2. Add enough additional water to cover potatoes by 2 inches. Bring to a boil over medium-high heat. Boil until the potatoes are easily pierced by a fork but firm, about 20 minutes; drain. Do not overcook. Cover to keep warm.
3. Place the butter in a microwave-safe bowl. Microwave on high until melted, about 5-10 seconds. Stir in minced parsley and chives. Pour butter mixture of potatoes, and toss to coat.

